

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
8 April 2004 (08.04.2004)

PCT

(10) International Publication Number
WO 2004/028694 A1

- (51) International Patent Classification⁷: **B02B 1/04**
- (21) International Application Number: **PCT/EP2003/010804**
- (22) International Filing Date:
29 September 2003 (29.09.2003)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data:
MI2002A002066
30 September 2002 (30.09.2002) IT
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- (81) Designated States (*national*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (*regional*): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).
- Published:
— with international search report
— before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments
- For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: A PROCESS FOR THE PRODUCTION OF WHEAT FLOUR

(57) Abstract: A process for the production of wheat flour or semolina, comprising the steps of a) wetting the caryopses of wheat with such an amount of water as to bring their moisture content to at least 15 %, subjecting them to intense vibrations; b) subjecting the wet caryopses to a conditioning step; c) subjecting the conditioned caryopses to operations of decortication, to take off the outer layers of bran; d) milling the conditioned and decorticated caryopses.

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